

Montefili

COUNTRY

Italy

REGION

Chianti Classico

APPELLATION

Chianti Classico Riserva DOCG



Chianti Classico Riserva 2022

VARIETALS

100% Sangiovese

VINEYARD PHILOSOPHY

Sustainability, biodiversity, and minimal environmental impact.

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1.5 hectares	South-East	500 meters	Hilly	Pietra Forte-Alberese
YIELD	DENSITY	CULTIVATION	VINE AGE	
4,000 kg per hectare	4,500 vines per hectare	Guyot and Cordon	25 Years	

CLIMATE

Perched at one of the highest points in Chianti Classico, Montefili benefits from a unique microclimate with cooler temperatures, less humidity, and more wind. This contributes to fresh, intensely structured, yet quietly refined wines.

HARVEST PERIOD

Hand-harvested during the end of September.

VINIFICATION

Spontaneous fermentation with indigenous yeasts, and malolactic fermentation, in steel.

AGING

Aged for 2 years in Botti of 3000 Lts and 2000 Lts, followed by 6 months in bottle. Filtered.

LONGEVITY

15+ years

OF BOTTLES PRODUCED

3320

FIRST VINTAGE PRODUCED

2015

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
14.5% Alc./Vol.	6.95 g/l	33.6 g/l	0.0 g/l

TASTING & PAIRINGS

Appearance: Deep ruby.

Nose: Intense with a bouquet of dark cherries, plum, and incense.

Palate: Medium-bodied with balanced acidity and fine, integrated tannins.

Pairings: Grilled and braised red meats, mature cheeses, or rich pasta dishes.

Serving Temperature: 60-64°F

Vinous
94PTS



AVAILABLE FORMATS

750 ml



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